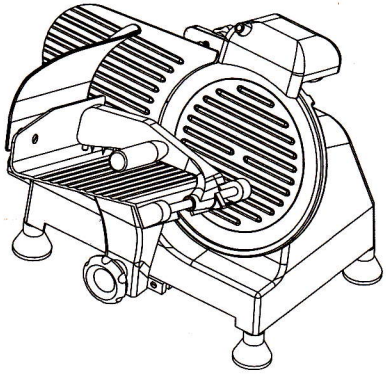
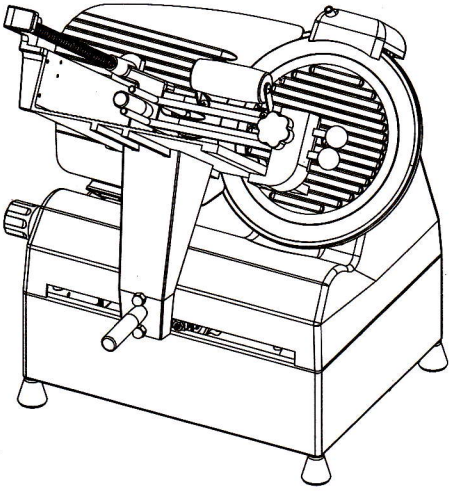
Meat Slicer Series

Users' Manual



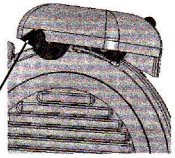


Honorific customer:

Please cautiously read usage manual before use my plant product.

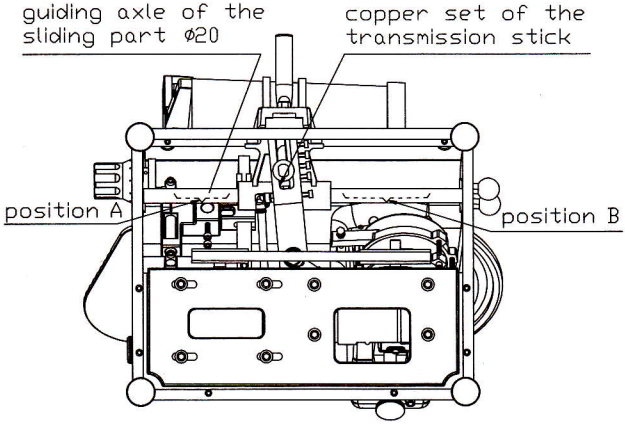
Moreover and specially notice:

The first: In the manual of whet knife and regulation, particularly notice the method that the front whets knife: Wanting to slightly press to fix the knife emery wheel hand handle about a second can immediately, the most long can't over 2 seconds, the hair of razor blade stabs to throw away then, otherwise the razor blade will change bluntness.



Fix the knife emery wheel hand handle

The second: This machine uses a front to specially request: Such as because the temperature is too low and put a pole to encourage bore to add not enter oil, please with the oil gun aim at a route of travel slippery piece stalk φ 20 position A、B two with put a pole copper a set of the position add an engine oil and wait until to circulate invite half an hour behind aim at to put a pole to encourage bore to encourage with the oil gun. Use a times four hour each time to add engine oil, thank a cooperation!



This users' manual provides this product's detailed information of how to use, install, maintain and repair it for customers, ensuring that this product can be used in the best and most effective way.

Please keep the users' manual well and make sure that when you need to read it, you can find it out soon.

We may make few adjustments to the real product so that they can work more effectively. In that case, the real product may differ from the description of the users' manual. But please note that the users' manual is still fit for the real product.

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1. Main Models and Their Technology Parameter

ModelNo.	characters	Cut-off journey	slice thick ness	blade diameter	rated voltage	Rated input power	product size	net weight	gross weight	carton size
WED-B20 0B-1	semiauto matic	140 mm	0-13 mm	Φ220 mm	220V 50Hz	210W	410×400×350 mm	14.5kg	16.5kg	465×355×425 mm
WED-B20 0B-2	semiauto matic	150 mm	0-13 mm	Φ220 mm	220V 50Hz	210W	410×400×350 mm	14.5kg	16.5kg	465×355×425 mm
WED-B25 0B-1	semiauto matic	175 mm	0-17 mm	Φ250 mm	220V 50Hz	240W	535×475×420 mm	22kg	24kg	585×465×455 mm
WED-B25 0B-2	semiauto matic	175 mm	0-17 mm	Φ250 mm	220V 50Hz	240W	535×475×490 mm	24.5kg	26.5kg	585×465×455 mm
WED-B25 0B-3	semiauto matic	185 mm	0-17 mm	Φ250 mm	220V 50Hz	240W	480×475×420 mm	20.5kg	22.5kg	585×465×455 mm
WED-B25 0B3-I	semiauto matic	145 mm	0-17 mm	Φ250 mm	220V 50Hz	240W	480×410×420 mm	20.5kg	22.5kg	585×465×455 mm
WED-B25 0A-1	Fully automatic	155 mm	0-17 mm	Φ250 mm	220V 50Hz	240+300W	535×475×690 mm	53kg	73.5kg	610×540×790 mm*
WED-B25 0A-2	Fully automatic	210 mm	0-18 mm	Φ250 mm	220V 50Hz	270+450W	550×510×700 mm	60kg	83kg	660×620×835 mm*
WED-B30 0B-1	semiauto matic	235mm	0-18 mm	Φ300 mm	220V 50Hz	270W	590×538×450 mm	28kg	31kg	635×535×525 mm
WED-B30 0B1-I	semiauto matic	215 mm	0-18 mm	Φ300 mm	220V 50Hz	270W	590×475×450 mm	28kg	31kg	635×535×525 mm
WED-B30 0B-2	semiauto matic	235 mm	0-18 mm	Φ300 mm	220V 50Hz	270W	590×538×535 mm	30kg	31kg	635×535×525 mm
WED-B30 0A-1	Fully automatic	225 mm	0-18 mm	Φ300 mm	220V 50Hz	270+550W	590×545×740 mm	65kg	88kg	660×620×835 mm*

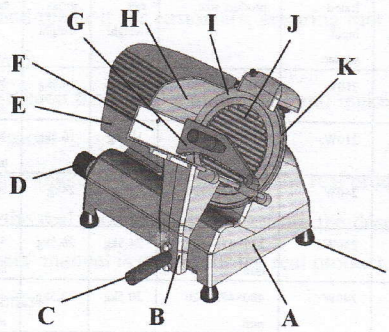
Note: 1. Cut-off journey: when cutting the meat, the food carrier will move left and right, Cut-off journey is the farthest direction the foot carrier moves.

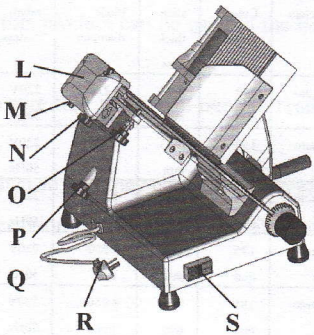
2. The carton size behind marks in the form " * " is a plywood size

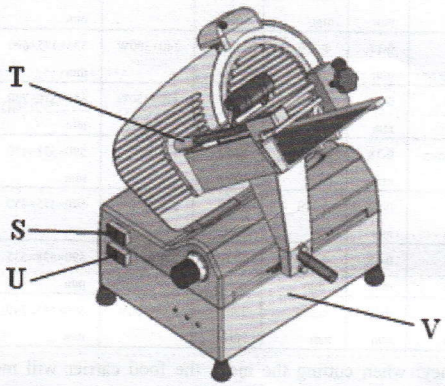
2. Packing List

Model No.	1	2	3
WED-B200B-1	users' manual	Meat slicer	Components list
WED-B200B-2	users' manual	Meat slicer	Components list
WED-B250B-1	users' manual	Meat slicer	Components list
WED-B250B-2	users' manual	Meat slicer	Components list
WED-B250B-3	users' manual	Meat slicer	Components list
WED-B250B3-I	users' manual	Meat slicer	Components list
WED-B250BA-1	users' manual	Meat slicer	Components list
WED-B250BA-2	users' manual	Meat slicer	Components list
WED-B300B-1	users' manual	Meat slicer	Components list
WED-B300B1-I	users' manual	Meat slicer	Components list
WED-B300B-2	users' manual	Meat slicer	Components list
WED-B300A-1	users' manual	Meat slicer	Components list

3. **Framework Diagram for the Product**







A. base of the meat slicer
B. Frame of the foot carrier
C. handle of the slicing knife
D. thickness adjusting button
E. food stopping board
F. food carrier
G. food pressing board A
H. protecting cover of the foot carrier
I. slicing knife
J. protecting cover of the slicing knife
K. protecting ring of the slicing knife
L. protecting cover of the grinding wheel
M. handle of the grinding wheel
N. position fixing screw of the grinding wheel
O. position fixing screw of the food stopping board
P. position fixing screw of the protecting cover of the slicing knife
Q. plastic feet
R. wire and plug
S. blade motor switch
T. food pressing board B
U. slice motor switch
V. automatic body

4. **Characters of this product:**

1). this product is with elegant design and reasonable structure. It accords with the national sanitation standard.

2). It is easy and convenient to use and operate it.

3). It is convenient to adjust the thickness of the meat slices. The meat slices cut by this product are very nice.

4). the structure of this product is concise. It is convenient to grind the slicing knife. And it is easy to be repaired and maintained.

5). The complete function meat slicer has organization from the lock and the safe power failure protect and the safe and low electric voltage protect function.

5. Installation and Use

1). Unfold the package, and put the meat slicer onto a clean and smooth place. (Notice: The behind of the fuselage should stay to have the 150 cm the above space, easy to operation).

2). The WED-B200B-1, the WED-B250B3-I, the WED-B300B1-I is whole functions slice machine, will load dish and support module from the top downwards pack a route of travel slippery piece up, then by hand the handle lock tightly fixedly good; Protect loading dish a cover after tightly solid go to loading dish up.(attach assemble diagram).

3). Connect this product with correct voltage electric power as the user's manual required. Make sure the grounding is well enough.

4). Start the machine, at this time the indicator is bright for the normal start, let the slicing knife run for 1~2 minutes cutting nothing, make sure that the slicing knife could work normally. (The slicing knife should run counter-clockwise.)

5). Will block the plank fixed position hand handle to adjust to leave to block the plank hereafter first, then regulate the thickness to regulate the knob, the slice thickness that choice need, will block the plank fixed position hand handle to adjust and block the plank contact again, the lock is tightly the form butterfly-shape nut M8 .

6). Put the meat or other food onto the food carrier at the degree about –5℃, and then use the movable food pressing board to press the food and push the food towards the food stopping board.

7). If it is a semiautomatic meat slicer, press the Semiautomatic Switch to start

the machine first, and then hold the handle of the slicing knife to let the foot carrier move left and right to start cutting. Press the Stop Button to end the cutting. If it is a fully automatic meat slicer, press the Semiautomatic Switch at the above first, then press the Automatic Switch at the below to start cutting. If you want to stop cutting, please press the Stop Button of the Automatic Switch first, and then press the Stop Button of the Semiautomatic Switch to stop cutting.

8). When finished cutting the foot, please adjust the food stopping board back to the "0" scale, and clean the meat slicer.

6. the whole function slice model of from the usage that lock and safe power failure function(Whole function model).

1).The When regulates the knob in"0", the want ~ the only a the hand of the loose expenditure handle, the and hear the loading dish the go toward the left the side circulate, would" TA " the of a the ring, the load the dish support the and can't the move fixedly the at this time, the regulate the knob and the can't turn the to move, the can bring the up the whole loading dish support upwards at this time; When pack up the loading dish support, winding up the support hand handle, load the dish support and can move at this time. When regulate the knob not in "0", even loosenning a hand of expenditure handle, also can't bring up the loading dish support.

2).When the slice machine at circulate, as long as loosen to open the fixed hand handle of protect the knife dish, the electric circuit system cuts off the power supply automatically at this time, cutting into slices the stop operation of machine. When wind up the fixed hand handle of protect the knife dish, re-pressing to start the switch, cutting into slices the luck to turn.

3).When loosen to open the emery wheel to fix the hand handle, and will bring up the emery wheel cover, the electric circuit system cuts off the power supply automatically at this time, cutting into slices the machine to stop move to turn. When let go of the emery wheel cover fix good, re- pressing to start the switch, cutting into slices the luck to turn.

7. Clean and Maintain

Every time when you have finished using the meat slicer. you must clean it up.

a. Before you clean the meat slicer, you must cut off the electric power first,

preventing to start the machine carelessly and cause hurts by the running slicing knife.

b. Turn the thickness adjusting button back to the "0" scale.

c. Do not use water to wash this product directly, do not use scour that be with high degree of acidity or alkalescency to clean the product, and do not use abrasive articles to wipe the surface of the product and the slicing knife. Please use a piece of wet cloth with scour to wipe the surface of the product, and then use a piece of dry cloth to wipe it up. In order to make sure the food is safe and healthy, you should clean the meat slicer before you use it each time.

d. Take off the protecting cover of the slicing knife, clean the cover of the slicing knife and the slicing knife with a piece of cloth, and wipe them up. To prevent the slicing knife not to rust and keep the food safe and healthy, please make sure that the slicing knife is wiped up with dry cloth.

e. when cleaning the slicing knife, please specially pay attention to the followings:

① Put on safety gloves

② Do not touch the edge of the slicing knife directly.

② Strictly prohibit to clean the slicing knife before cutting off the electric power.

f. When finished cleaning, start the machine and let it run for 3 minutes cutting nothing, make sure that it could work normally.

To make sure this product could work long enough, you must maintain it termly:

a. The rotary and slip parts should be kept lubricative and agile. Please check and add lubricant to the parts termly, make sure they could work normally long enough.

b. maintain the slicing knife

① The slicing knife is made of high intensity steels; it should not be impinged by hard articles.

② When finished using the product, please wipe the slicing knife up with a piece of dry cloth.

③ Use a piece of dry cloth with edible oil to wipe the edge of the slicing knife for one time each day. This is to prevent the slicing knife not to rust.

c. The lubricating to the slip axle of the food pressing board.

① se a piece of cloth to wipe the slip axle up.

② Add some edible oil to the slip axle, move the food pressing board up and down to help the inleakage of the edible oil, till the food pressing board can be moved agilely.

③ Do this for one time each day before using the product.

d. The lubricating to the sliding part axle of the food carrier.

Add lubricating oil (SAE140 lubricating oil) onto the sliding part axle, move the food carrier right-and-left to help the inleakage of the lubricating oil, till the food carrier can be moved agilely. Do this each time for a week.

e. Fully automatic gearing's maintenance

Check termly whether the screws of the gearing have become loose or not, whether the lubricating parts have been frayed or burned or not. Reinforce the loosed screws and add lubricating oil (SAE140 lubricating oil) on time. It is requested to do this one time each week.

f. Maintain the knife grinding parts

① Each time before grinding the knife, check whether the axle of grinding wheel is retractile or not.

② Each time before grinding the knife, check whether the grinding wheel can run agilely or not..

③ Each time before and after grinding the knife, clean the grinding wheel.

8. Grinding the knife and relative things needed to be paid attention to

When the slicing knife has become blunt, you need to grind the slicing knife following below steps:

a. Cut off the electric power and clean the slicing knife.

b. Check whether the thickness adjusting button has been turned back to the "0" scale.

c. Check whether the knife grinding parts can work normally or not. For example, check whether the handle of the grinding wheel can be moved agilely or not, or check whether the grinding wheels are firm enough or not.

d. Unloose the position fixing screw of the grinding wheel, lift the grinding wheels to check whether it can move or not, and then put them down to the correct position, lock the position fixing screw of the grinding wheel again.

Check whether there are any gaps between the grinding wheels and the slicing

knife. （Diagram 1）.(Special attention: when bring up the emery wheel cover, the point of a knife of the razor blade bare, please very careful, do not touch the point of a knife, in order to prevent accidental injury.)

e. Connect the meat slicer with the electric power, press Start Button to let the slicing knife run, push down the handle of the grinding wheel to let it touch the slicing knife to start grinding the knife. Keep doing that for 10-15 seconds, and then loose the handle of the grinding wheel to stop grinding. （Diagram 2）

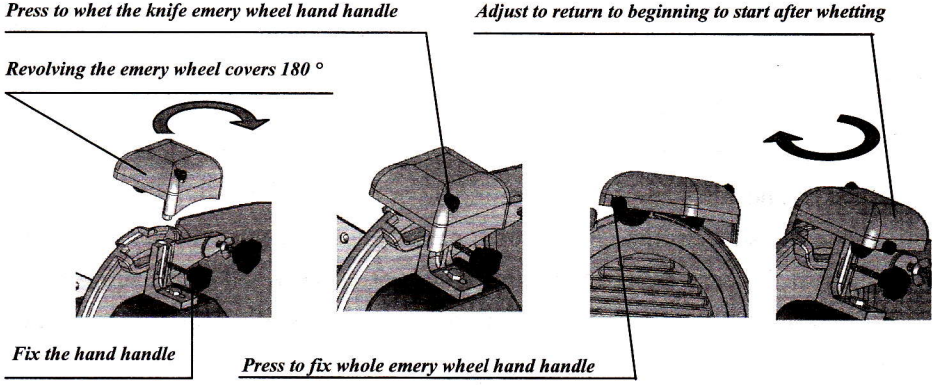
f. press the Stop Button to let the slicing knife stop running, then check whether the edge of the slicing knife is sharp enough or not. If not, grind it again.

g. press the Start Button to let the slicing knife run, push down the handle of the grinding wheel again softly, grind the slicing knife for 1-2 seconds to rid of the burr. （Diagram 3）.

h. when finished, press the Stop Button, and cut off the electric power.

i. adjust the knife grinding parts back to their original positions and lock the position fixing screw of the grinding wheel.（Diagram 4）.

j. When grinding the slicing knife, please keep your eyes away from the running direction of the grinding wheel, preventing to get hurts by the dust and fragment of the grinding wheel.


Press to whet the knife emery wheel hand handle
Adjust to return to beginning to start after whetting
Revolving the emery wheel covers 180 °
Fix the hand handle
Press to fix whole emery wheel hand handle

(Diagram 1) (Diagram 2) (Diagram 3) (Diagram 4)

k. The grinding wheel would be dusty and smeary when it has been used for several time, please use detergent and brush to wipe them off, so that next time you can use it again.

I. clean the product again.

9. Notice and Safety Rules

※ If this product was broken or it caused an accident by being used incorrectly, the manufacturer will not take any responsibilities.

※ please do not uninstall or change any important parts of this product, such as the axle of the slicing knife and the electrical parts.

※ Prohibit using this product to cut food that was frozen or with bones. Prohibit using this product to cut fish or any other articles that do not belong to food kind.

※ Check the wire and the plug termly, make sure they are in good condition and safe enough. Obey electricity using rules. Prohibit using this product when the insulation parts were broken.

※ Make sure the grounding wire of the product is connected well. Prohibit using this product when you are unshod or your hands are wet.

※ When cleaning the product, please do not wash it by water directly, do not dip the product in water.

※ When using the meat slicer, you must make sure that the protecting covers are installed well. Prohibit touching the slicing knife and other moving parts. Prohibit standing at the direction that the slicing knife is running toward.

※ The slicing knife may not run because the knife supporting pan was locked or there was something wrong with this product. In that case, please cut off the electric power first, and then repair and maintain it.

※ If the food carrier or the food pressing board work hindered, please clean the slip axle, and add some 30# lubricating oil or edible oil onto it.

※ When the strap works not so good, please check whether the screws at the button of the base are tight enough or not, or check whether the strap is too loose or not. If so, please tighten the screws or adjust the degree of tightness of the strap.

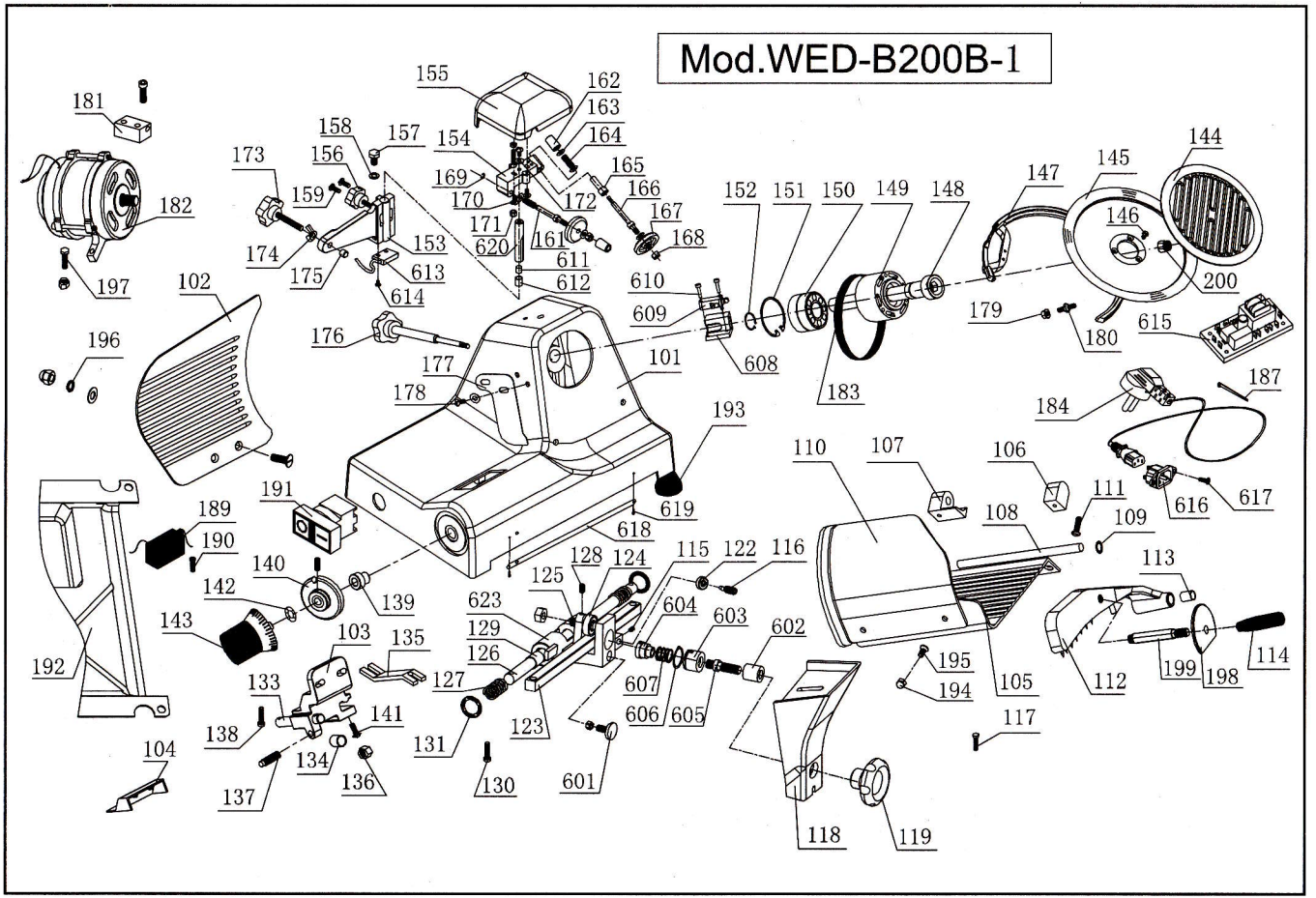
※ If the meat slicer will not be used for a long time, please cut off the electric power. Please pay attention to keeping the product away from water and dampness.

※ When the point of a knife of the razor blade with protect the cleft of the knife wreath big in 5 mms, needing to replace the new razor blade.

8. Malfunction and maintenance

Possible malfunctions and maintenance methods			
	malfunction	malfunction analysis	Maintenance methods
1	Food carrier Shakes	A. the fixing screws of the frame and the food carrier become loose	A. correct positions of the frame and the food carrier, tighten the screws
		B. fixing plastic nail of the sliding part do not at the "0" scale	B. uses the inner hexagonal wrench to correct the position of the fixing plastic nail, and tighten the nut.
		C. the fixing screws of the square axle and the round axle become loose	C. tighten the screws
2	The food stopping board lower than the slicing knife	A. the fixing screws on the supporting base of the food stopping board become loose	A. adjust the food stopping board, make it balance with the slicing knife, tighten the screws
		B. the thickness adjusting button and the adjusting axle become loose	B. change the thickness adjusting button, adjust it again.
3	When we start the product, the slicing knife runs powerlessly.	A. the strap becomes loose.	A. tighten the strap and the screws.
		B. the strap is greasy, and it causes the strap skidding.	B. clean the strap or add some dry powder onto the strap
4	The grinding wheel cannot grind the knife (or the grinding wheel is broken)	A. use it incorrectly	A. please read the users' manual for details
		B. the angle of the grinding frame is not correct.	B. adjust the base of the grinding wheel
		C. the grinding wheel protecting cover touches the grinding wheel	C. adjust the base of the grinding wheel
		D. there is water or oil on the grinding wheel	D. clean the grinding wheel and dry it
5	The slicing knife jumps fiercely	A. there may be some impurities on the surface of the strap wheel	A. wipe up the impurities, use little edible oil to clean it
		B. the screws of the slicing knife may not be tightened enough	B. tighten the screws of the slicing knife
		C. the slicing knife is deformed	C. change the slicing knife

		D. the locking ring of the strap wheel has become loose or has been damaged	D. tighten the locking ring or change the strap wheel
6	The food stopping board touches the slicing knife or it becomes loose	A. the distance between the food stopping board and the slicing knife is not correct.	A. adjust the distance to 0.4-0.5mm, tighten the screws
		B. the screws on the base of the food stopping board or screws on the adjusting button become loose	B. tighten the screws
		C. the adjusting copper set may be loose or lost	C. uninstall the adjusting button and tighten the adjusting copper set or change the adjusting button
7	The food carrier touches the slicing knife protecting cover	A. the position fixing bolt or nut of the supporting wheel becomes loose	A. same as 1
		B. the fixing screws of the frame and the food carrier become loose	B. same as 1
8	Meat sheets are not symmetrical, winding or the product cannot slice meat and other foods	A. the angle of the slicing knife is not correct	A. adjust the angle of the knife again
		B. the slicing knife has become blunt	B. grind the slicing knife again (read the users' manual for details)
		C. the food stopping board has become loose	C. uninstall the adjusting button and tighten the adjusting copper set or change the adjusting button
9	sliding part moves torpidly	A. the position fixing axle is too tight	A. adjust the screw of the position fixing axle to the "0" scale and let it touch the square axle surface, tighten the nut
		B. there may be some impurities at the supporting axle and the square axle of the sliding part	B. wipe up the supporting axle and the square axle of the sliding part and add some butter
		C. the copper set was damaged or was not in its right position	C. change the copper set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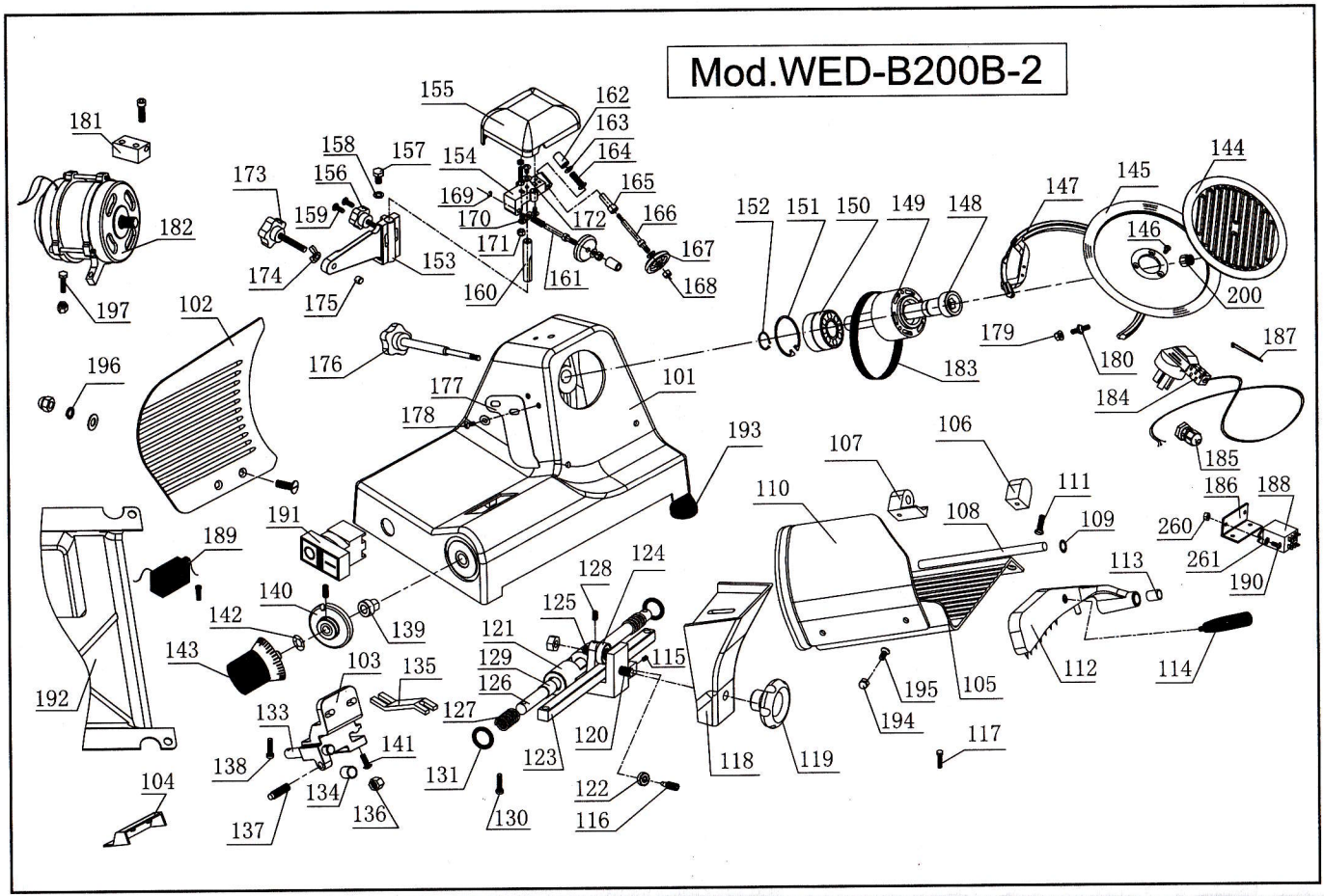
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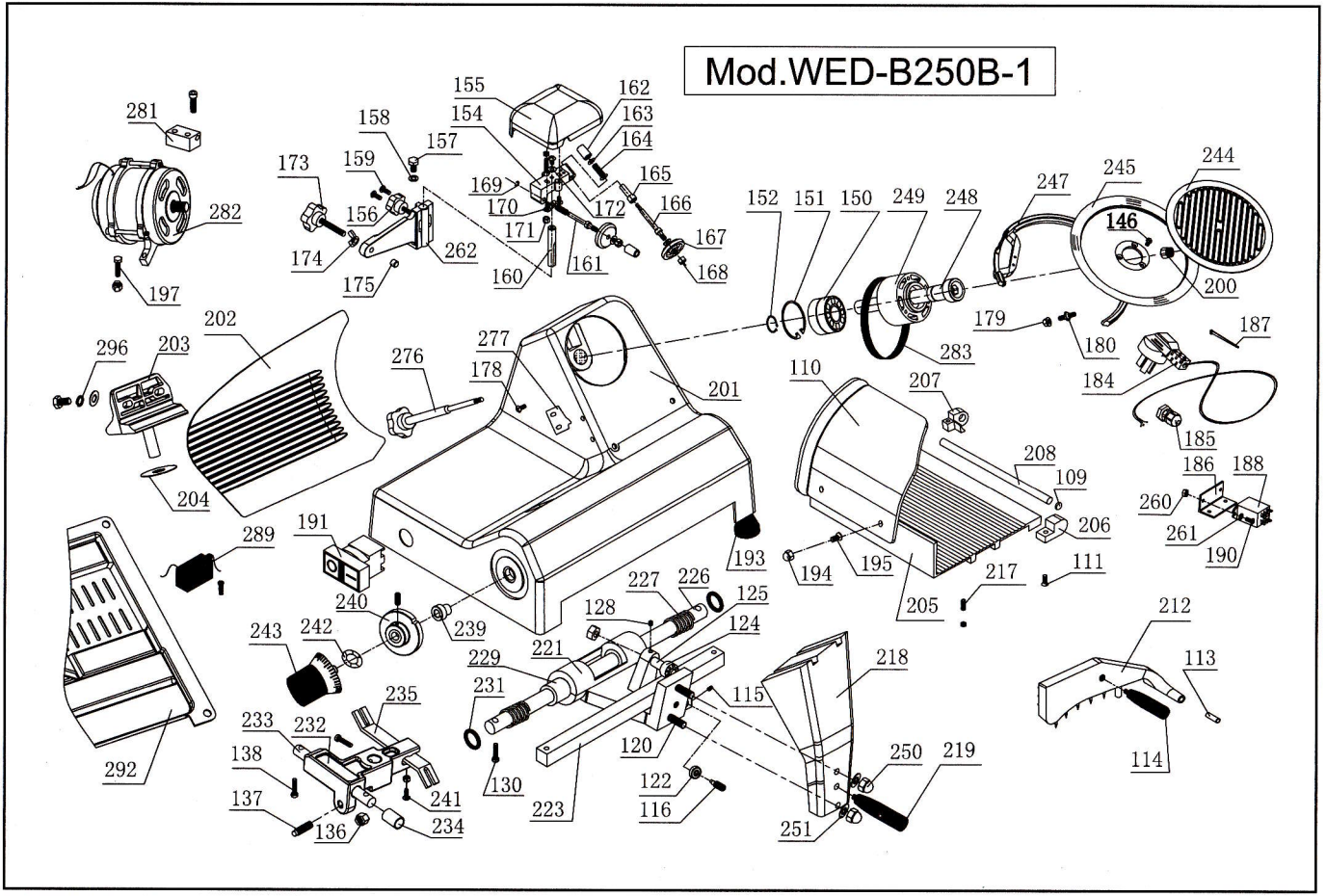
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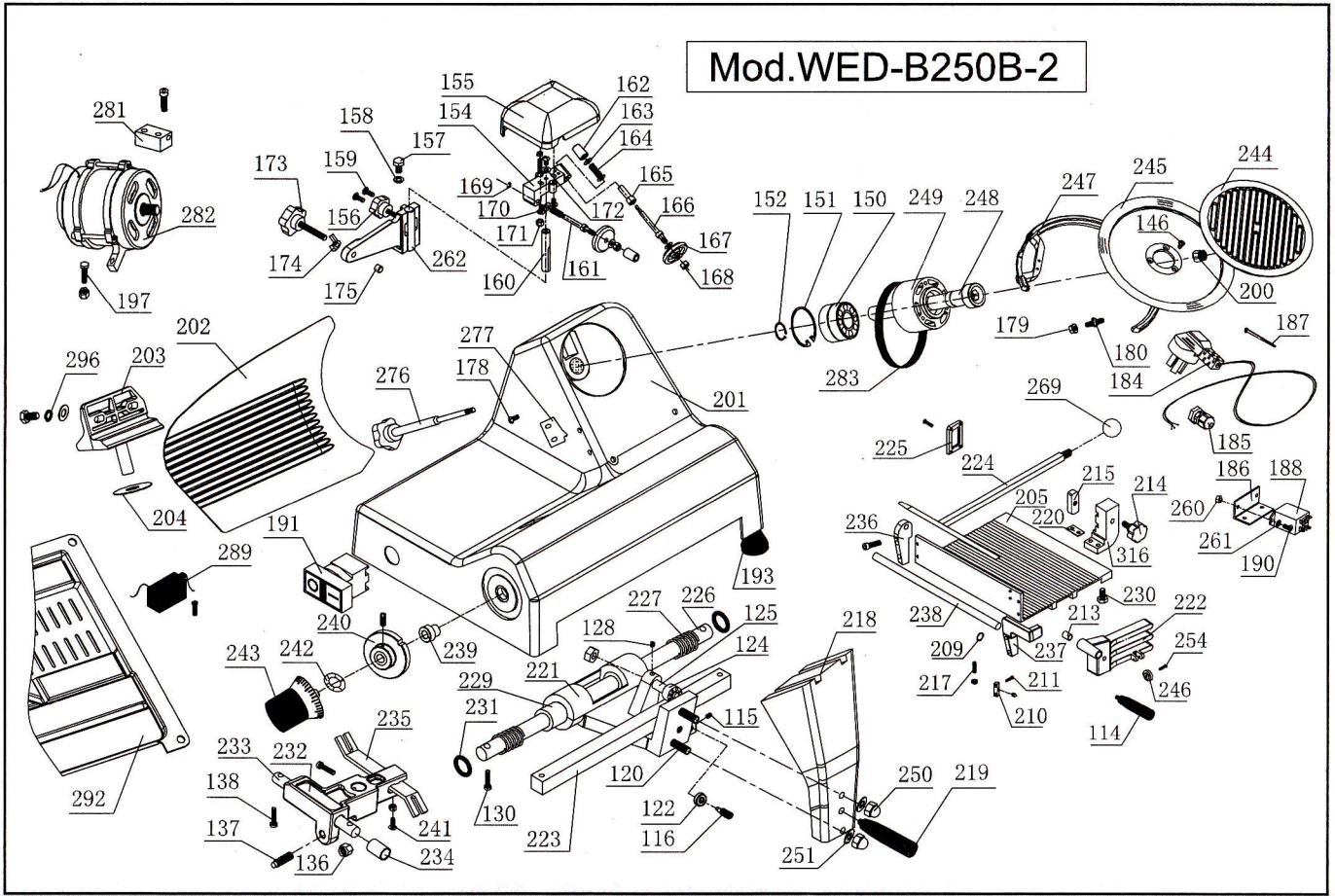
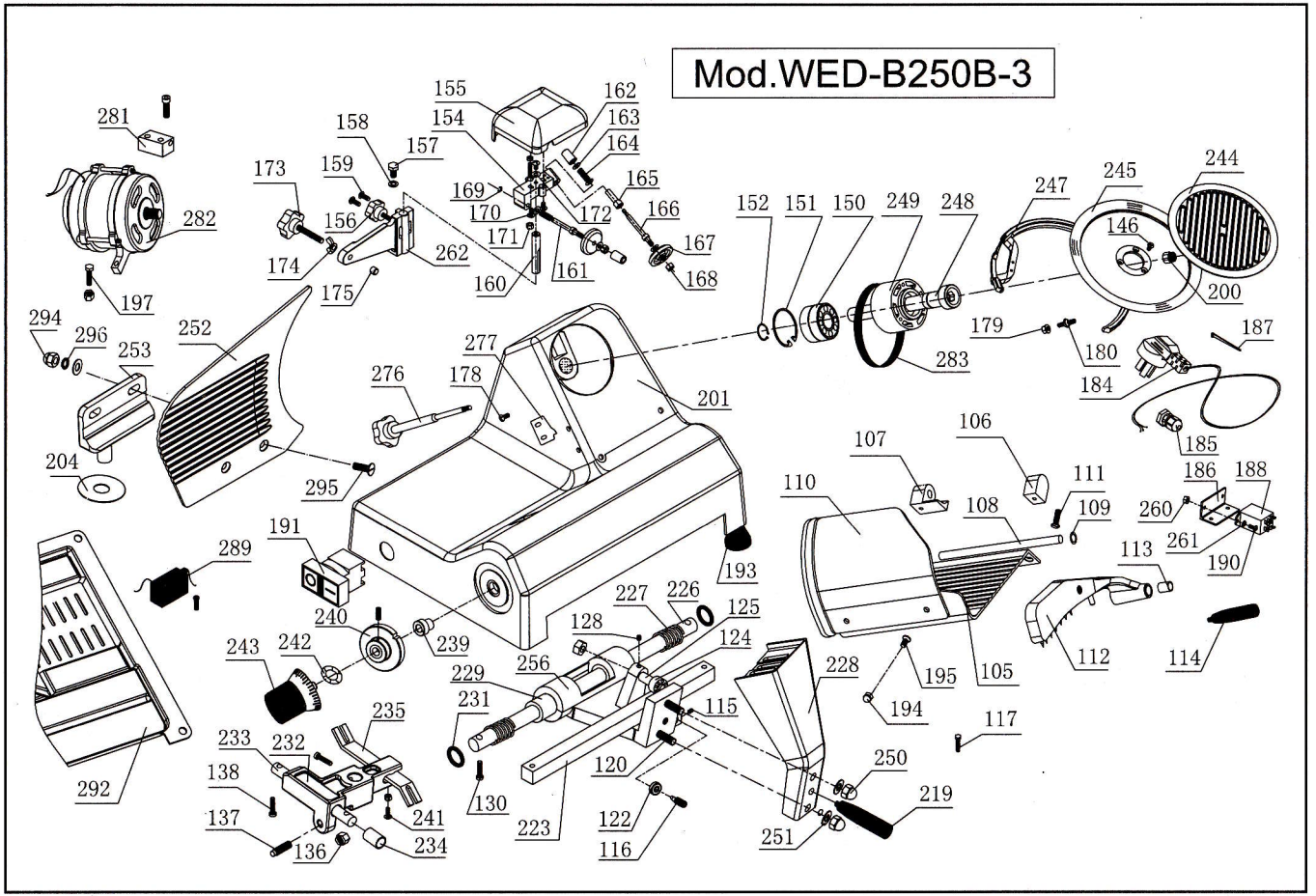
Mod.WED-B250B-2

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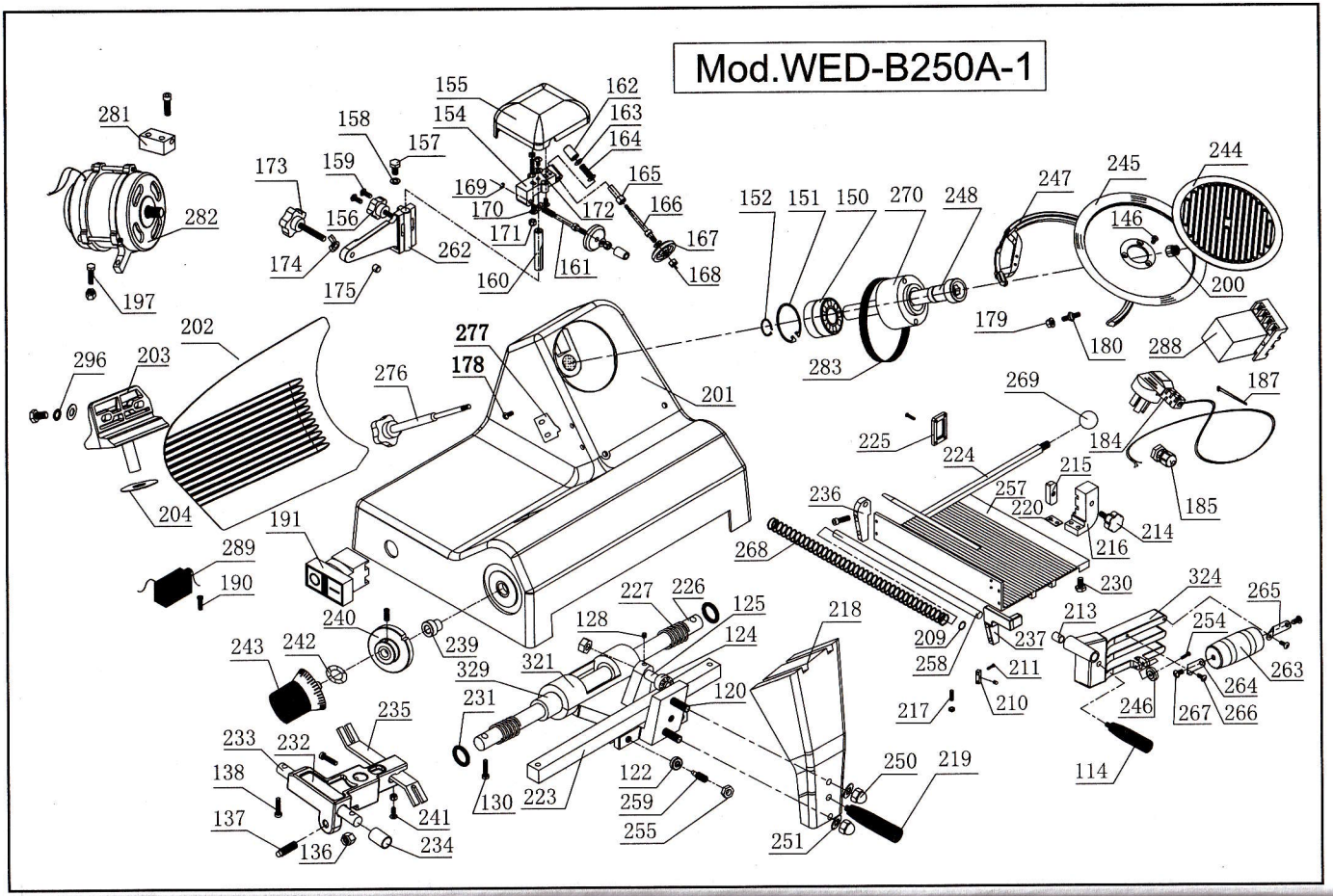
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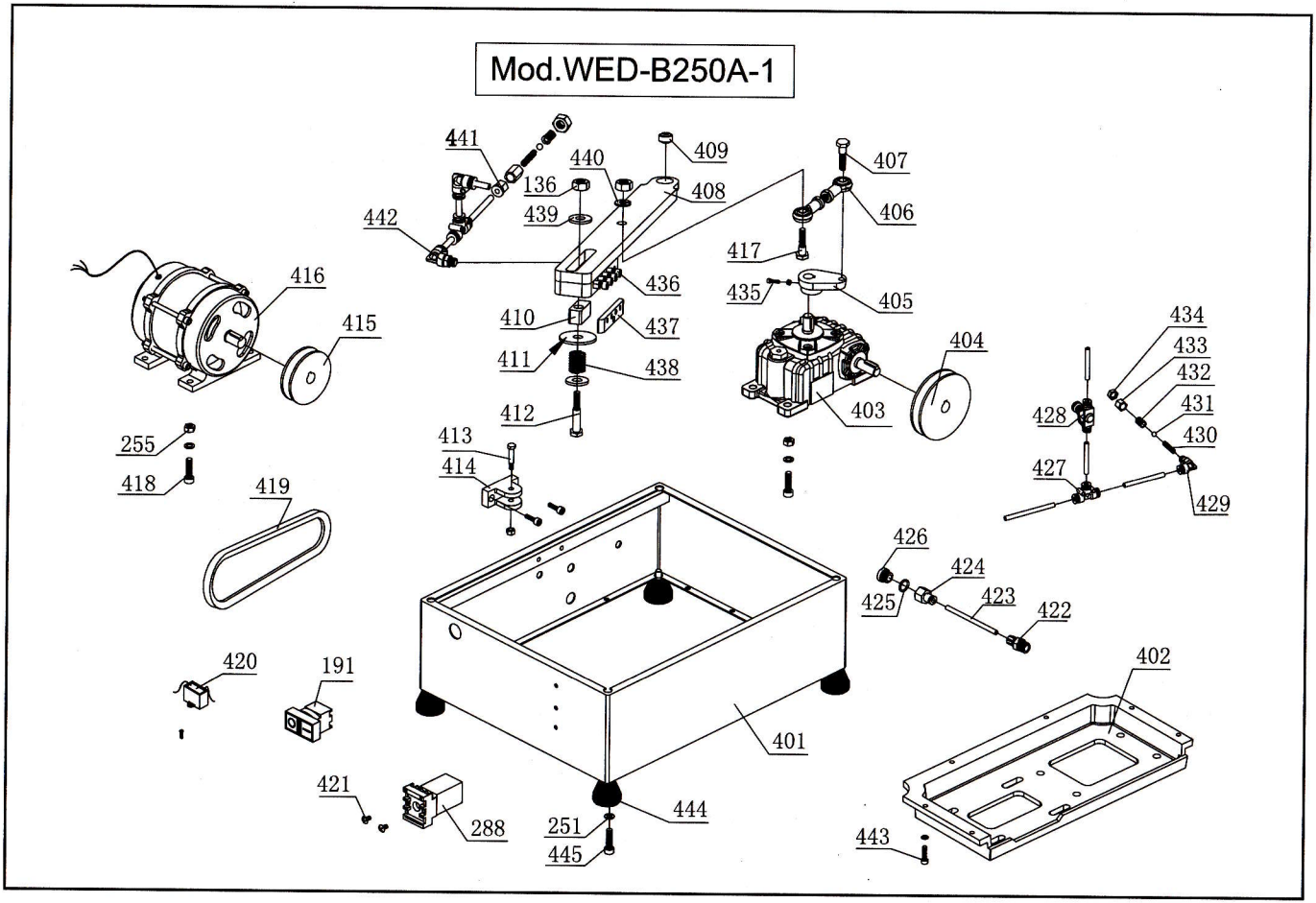
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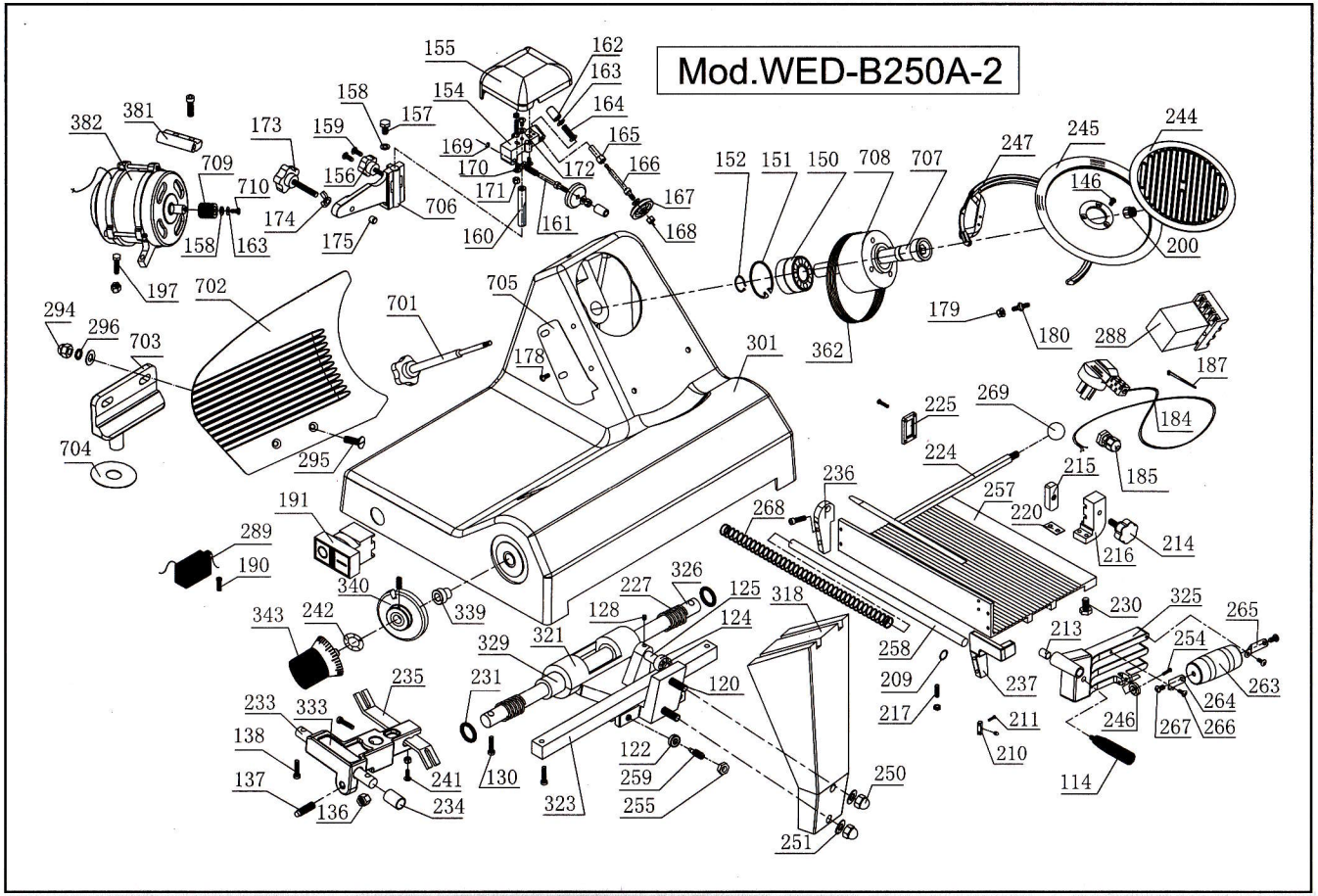
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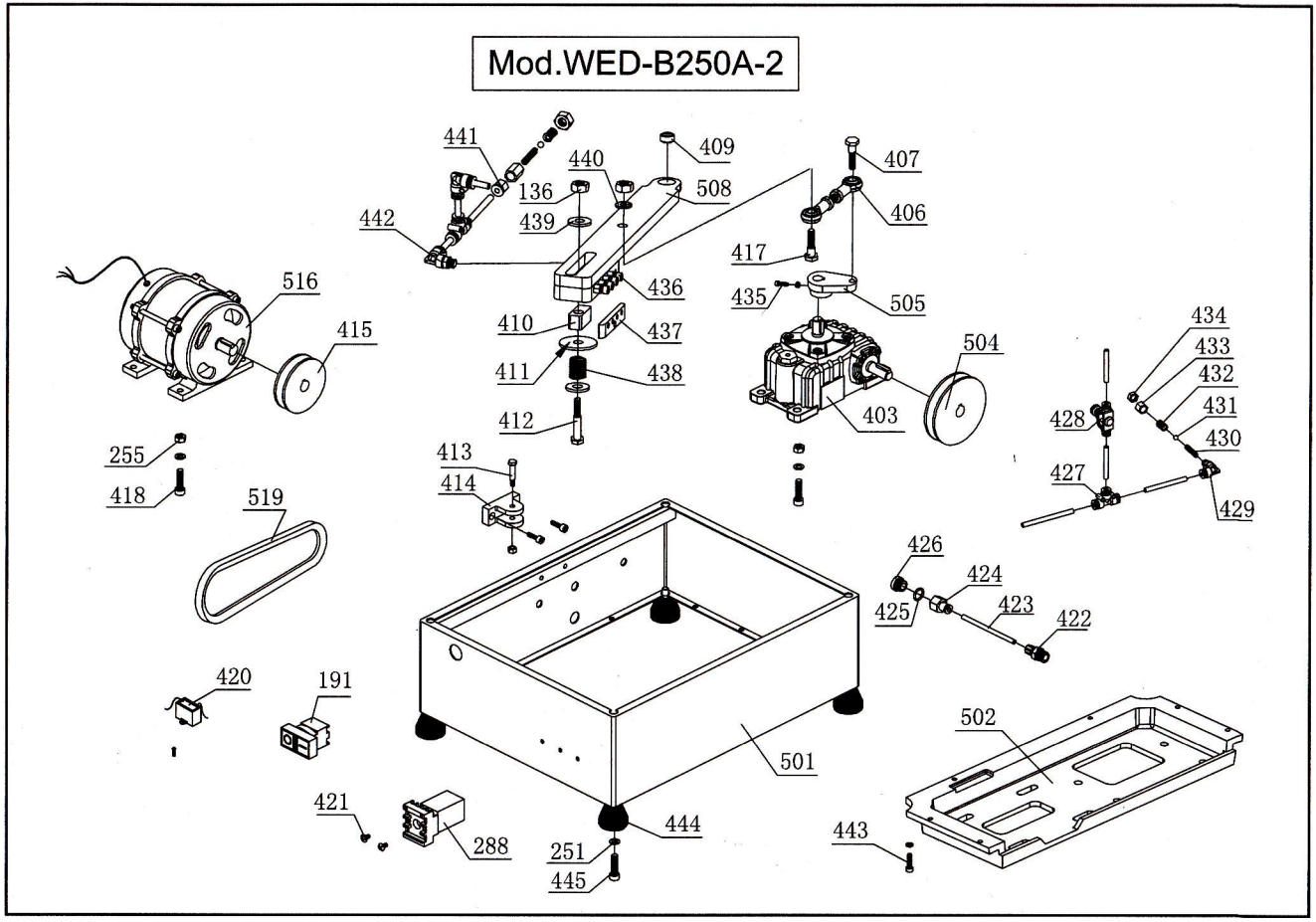
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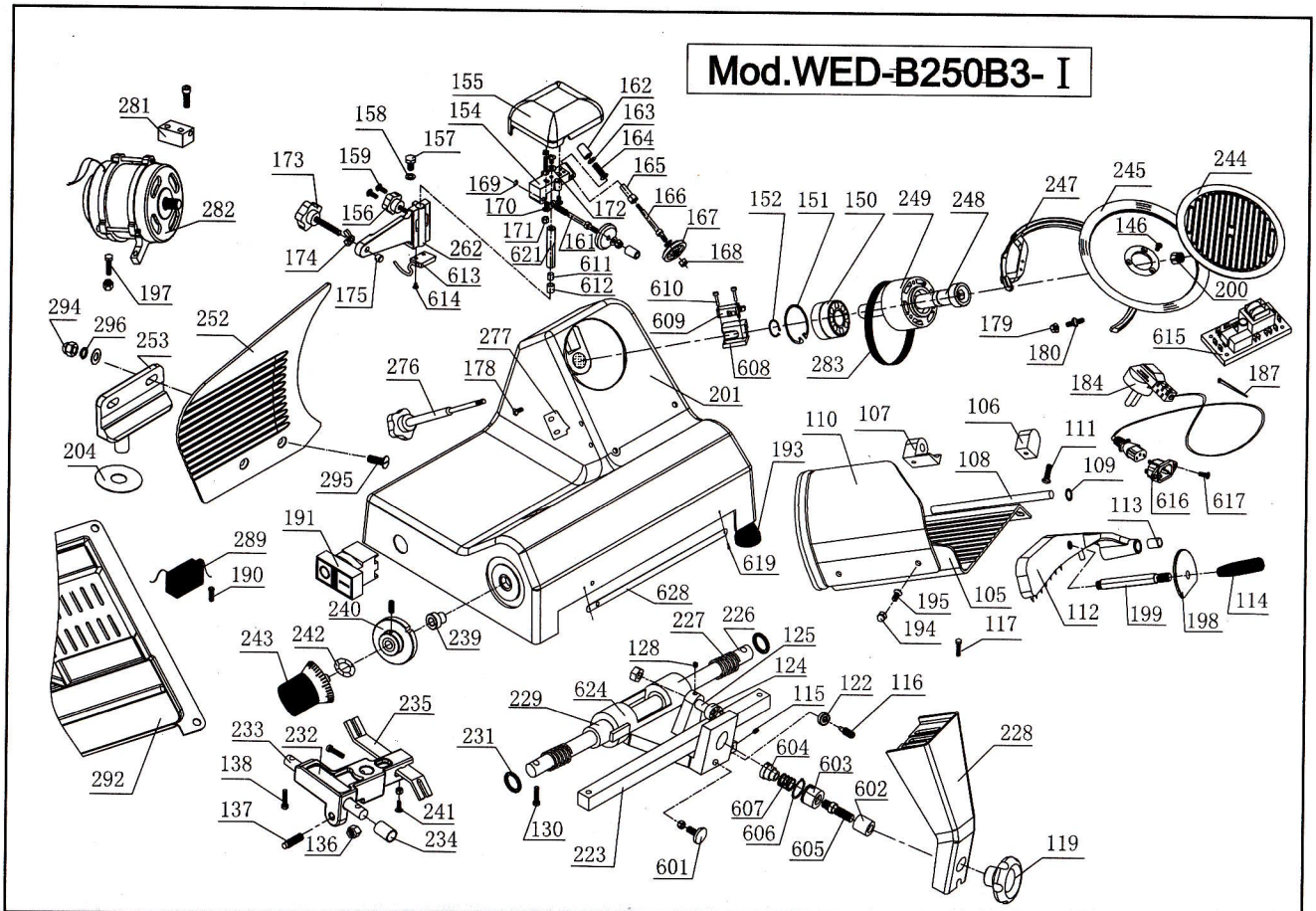
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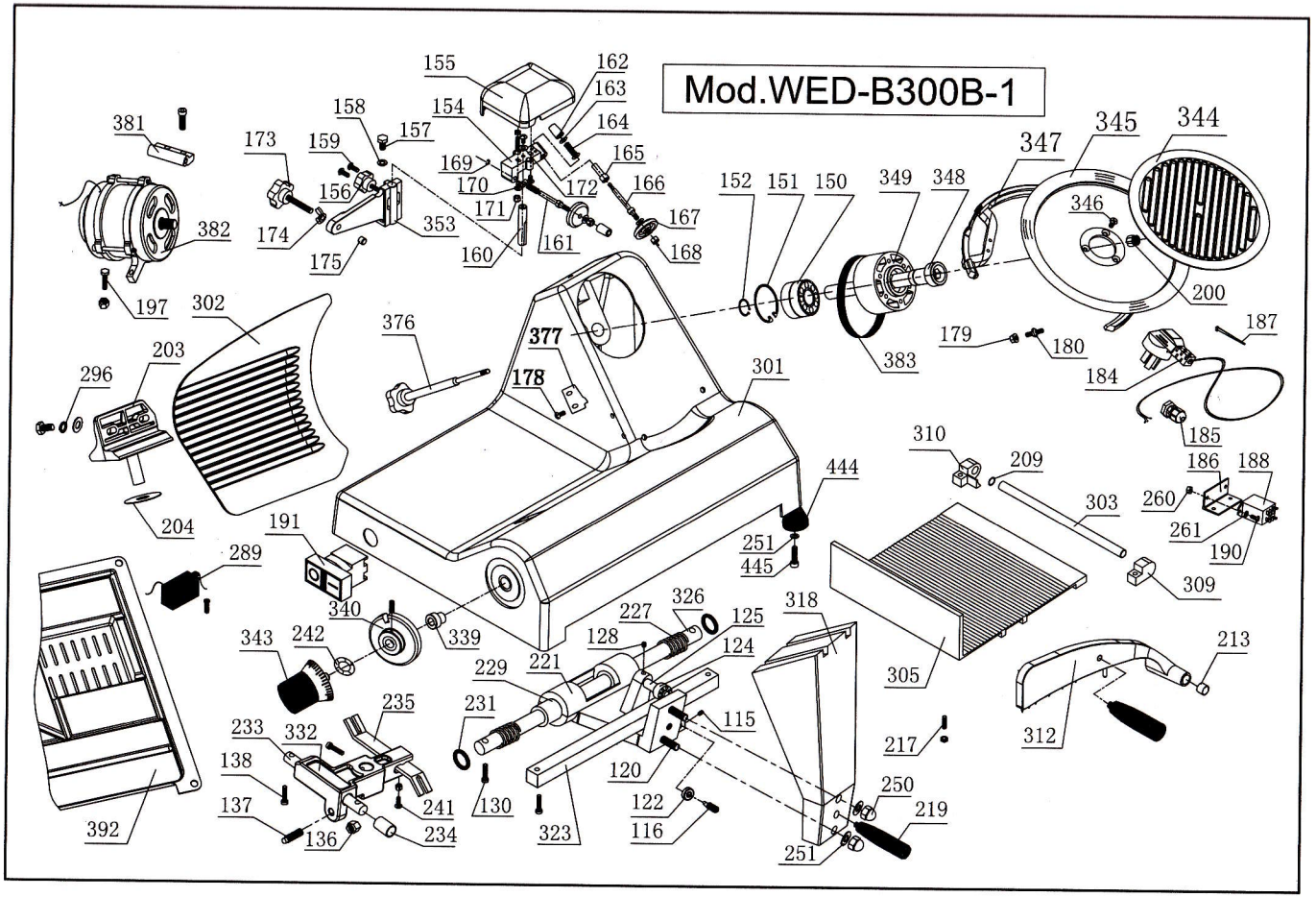
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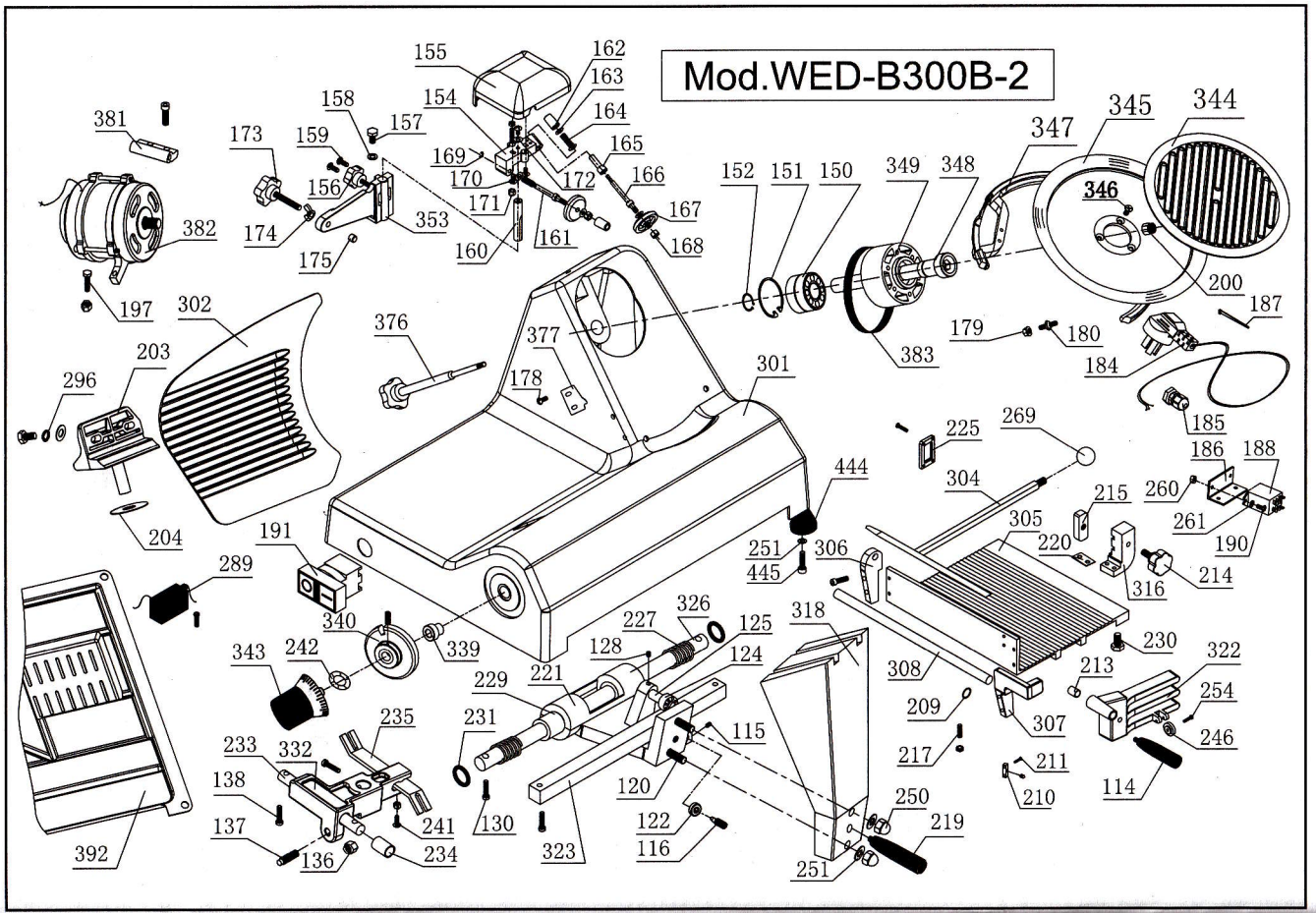
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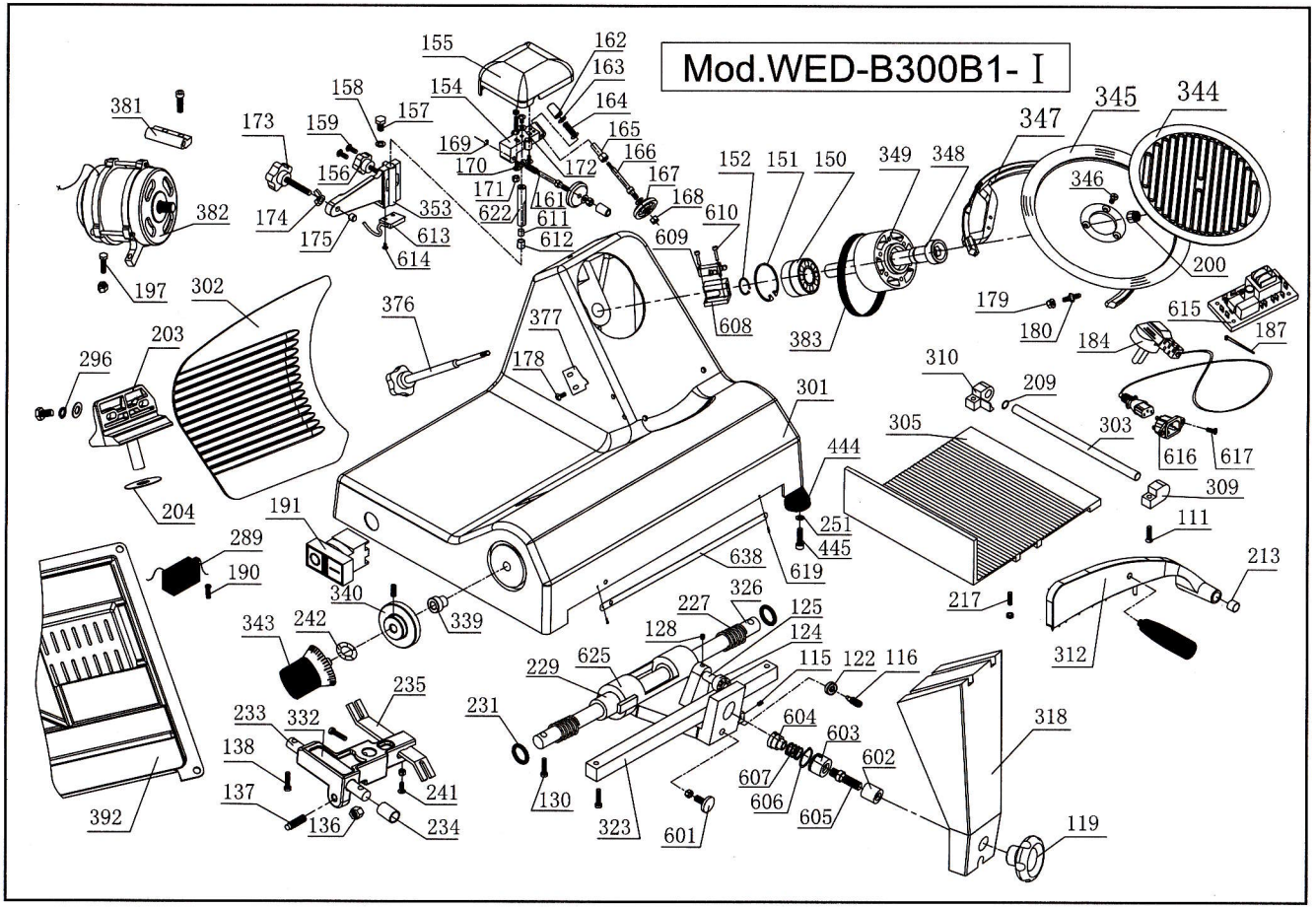
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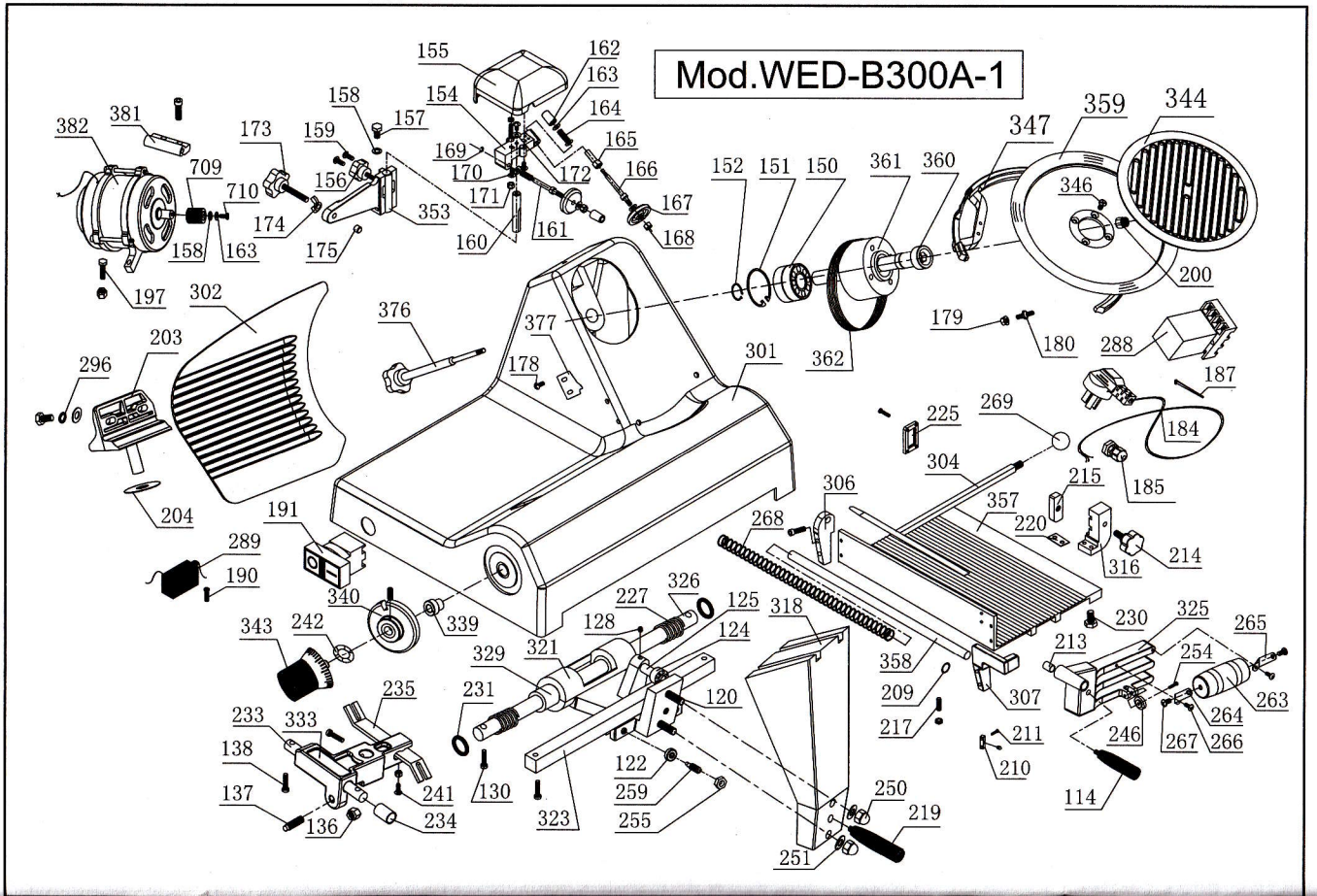
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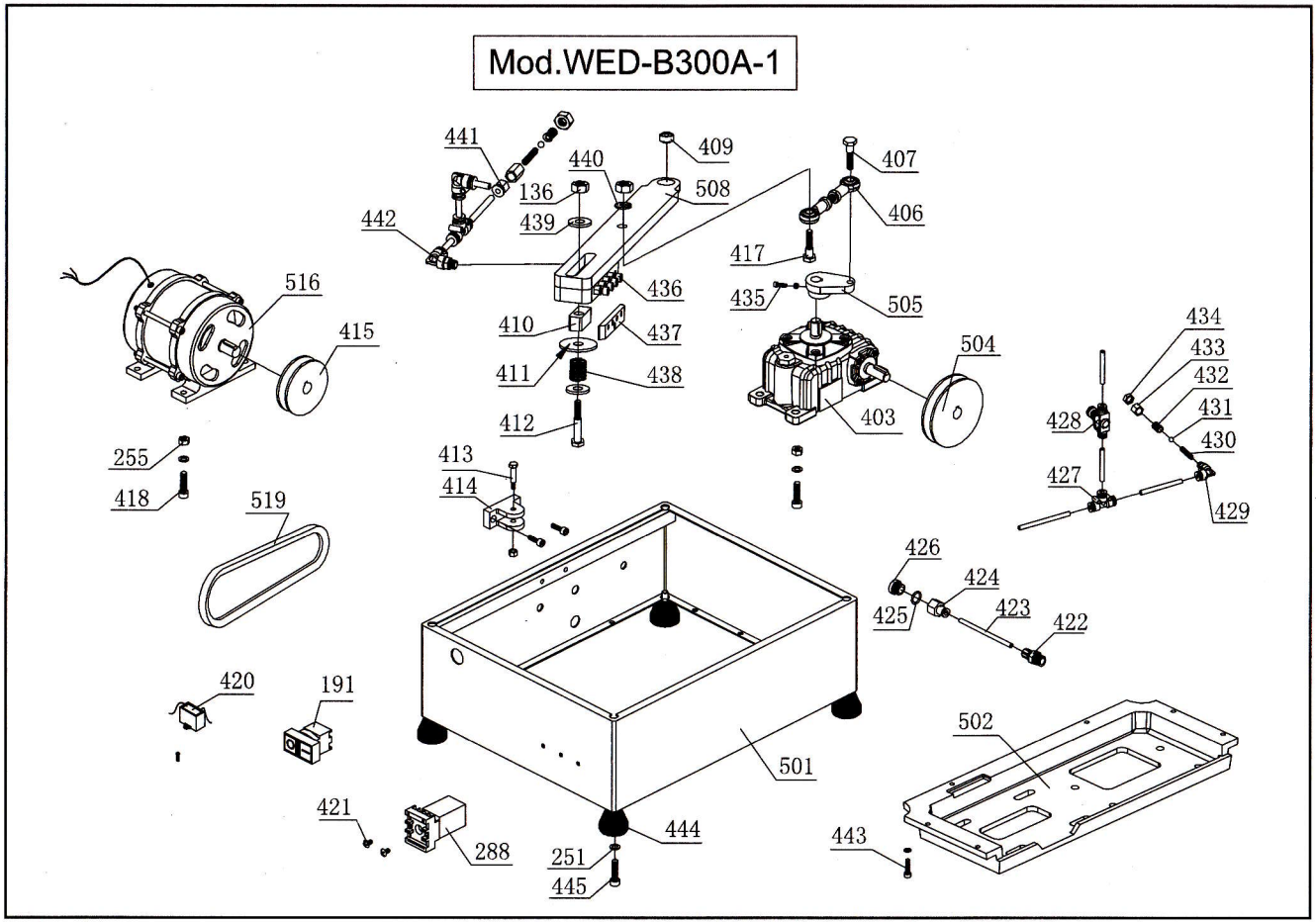
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Components list

101	whole frame of model 200
102	food stopping board of model 200
103	adjusting branch base
104	cover of the branch base
105	food carrier 195×192
106	small frame A
107	small frame B
108	guiding stick of food pressing board φ10×180
109	O-shape rubber band M10-A
110	protecting cover of the food carrier
111	slotted countersund head screw M6×15
112	food pressing board of model 200
113	copper set 1015
114	handle of the food pressing board
115	hexagon socket set screws with cup point M4×6
116	center-deviating axle of bearing M8×24
117	hexagonal screw M6×30
118	frame of model 200
119	handle of the frame
120	hexagon socket set screws withflatpoint M10×35
121	sliding part φ31×105
122	bearing 625Z
123	supporting square axle L=284
124	ball bearing 6000Z
125	axle of bearing φ10
126	guiding axle of the sliding part φ14×333
127	spring (inner diameter φ14.5)
128	hexagon socket set screws with cup point M5×8
129	copper set 1412
130	hexagon socket cap screws M6×25
131	O-shaperubberbandM14-D
133	axle of the sliding part φ12×90
134	copper set 1215
135	adjusting sliding board
136	nut M10
137	adjusting screw of the protruding wheel
138	hexagon socket cap screws M6×20
139	axle set of the adjusting button A
140	protruding wheel A
141	copper pan head screws with cross recessed M6×20
142	wave-shape elastic cushion φ10
143	adjusting button A
144	protecting cover of the slicing knife φ178.5
145	slicing knife φ220
146	cross recessed countersunk head screw M5×16
147	protecting ring of the slicing knife φ237.5
148	main axle of the slicing knife L=157
149	belt pulley of razor blade φ60
150	ball bearing 6004-2RS
151	hole elastic (outer diameter φ50)
152	axle elastic (outer diameter φ18)
153	frame of the grinding parts of model 200
154	grinding wheel base
155	protecting cover of the grinding wheel

Components list

156	fixing handle of the frame of the grinding parts
157	hexagonal screw M8×25
158	plain washers φ8
159	pan head screws with cross recessed M5×25
160	axle of the frame of the grinding parts φ12
161	knife repairing axle of the grinding wheel φ10×70
162	handle of the grinding wheel
163	plain washers φ6
164	spring(innerdiameterφ6.5×0.6×20)
165	copper set of the grinding wheel base φ12
166	grinding axle of the grinding wheel φ10×73
167	grinding wheel φ40
168	nut M6
169	axle elastic φ5
170	pan head screws with cross recessed M5×10
173	adjusting handle of the frame of the grinding parts
171	nut M5
172	plain washers φ5
173	adjusting handle of the frame of the grinding parts
174	wing nuts M8
175	protecting plastic set
176	fixing screw of the protecting cover of the slicing knife φ8×158
177	card A
178	pan head screws with cross recessed M6×10
179	hexagon flange nuts M5
180	fixing bolt M5×30
181	connecting cushion of the motor
182	motor 210W
183	poly V-belt 320
184	wire and plug
185	fixing clamp of the wire
186	fix position of Relays
187	belt to tight the wire
188	relays JQX-13F
189	electric capacitor 5μF
190	pan head screws with cross recessed M4×10
191	switch
192	base board 338×238
193	plastic feet B
194	cap nut M6
195	slotted countersund head screws M6×25
196	spring washer φ6
197	hexagonal screw M6×50
198	the hand handle blocks the plankφ65
199	Hexangular aluminum stick12
200	Protect knife dish copper nut M6
201	whole frame of model 250
202	food stopping board of model 250
203	board base
204	cover of the branch base
205	food carrier 230×230
206	small frame A

Components list

207	small frame B	236	small frame A
208	guiding stick of the food pressing board φ10×215	237	small frame B
209	O-shape rubber band M14-A	238	guiding stick of the food pressing board φ14×308
210	position fixing aluminum belt	239	axle set of the adjusting button B
211	pan head screws with cross recessed M6×15	240	raised wheel B
212	food pressing board of model 250 A	241	copper pan head screws with cross recessed M6×25
213	copper set 1412	242	ve-shape elastic cushion φ12
214	big pentagonal handle	243	justing button B
215	sliding part	244	protecting cover of the slicing knife φ208.5
216	small frame C of model 250	245	slicing knife φ250
217	hexagon socket set screws withflatpoint M6×25	246	position fixing wheel
218	ame of model 250 A	247	protecting ring of the slicing knifeφ266.4
219	handle of the frame	248	main axle of the slicing knife L=178
220	aluminum flat cushion of small frame C	249	belt pulley of razor blade φ65
221	sliding part φ40×130	250	cap nut M10
222	food pressing board of model 250B	251	flat cushion φ10
223	supporting square axle L=328	252	food stopping board of model 250 B
224	food pressing stick of model 250	253	base of the food stopping board of model 250 B
225	aluminum pressing cover	254	pan head screws with cross recessed M5×30
226	guiding axle of the sliding part φ20×390	255	nut M8
227	spring (inner diameterφ20.5)	256	sliding part φ40×130
228	frame of model 250 B	257	food carrier 230×300
229	copper set (inner diameter) 2025	258	guiding stick of the food pressing board φ14×378
230	hexagonal screw M8×20	259	center-deviating axle of bearing M8×30
231	O-shape rubber band M20-D	260	nut M4
232	adjusting sliding part		
233	axle of the sliding part φ14×146		
234	copper set 1412		
235	adjusting sliding board		

Components list

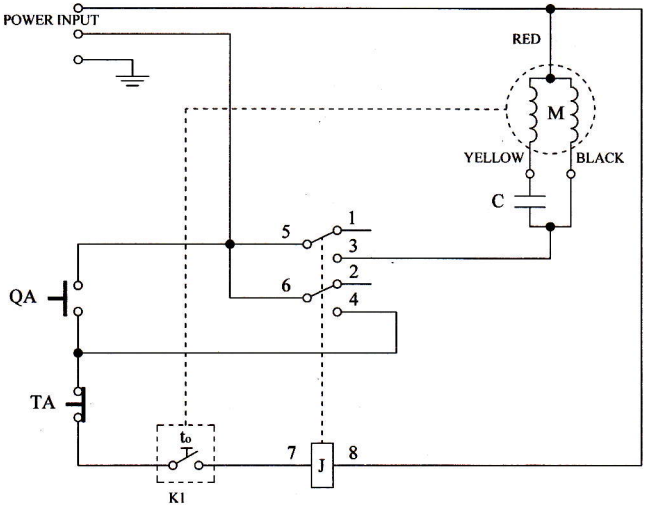
261	plain washers φ4	305	food carrier 300×280
262	frame of the grinding parts of model 250	306	small frame A
263	stainless steel handle	307	small frame B
264	the left steel slice of the handle	308	guiding stick of the food pressing board φ14×358
265	the right steel slice of the handle	309	small frame A
266	pan head screws with cross recessed M6×15	310	small frame B
267	pan head screws with cross recessed M8×10	312	food pressing board of model 300 A
268	spring φ17.2×350	316	small frame of model 300
269	Red ball head hand handle Sφ30	318	frame of model 300
270	belt pulley of razor blade of model 250A-1 φ65	321	sliding part (cast iron)
276	fixing screw of the protecting cover of the slicing knife φ8×178	322	food pressing board of model 300B
277	card B	323	supporting square axle L=430
281	connecting cushion of the motor	326	guiding axle of the sliding part φ20×470
282	motor 240W	329	steel set φ26×25
283	poly V-belt 370	332	adjusting sliding part of model 300B
288	relays MK3P-I	333	adjusting sliding part of model 300A
289	electric capacitor 7μF	339	axle set of the adjusting button C
292	base board 397×317	340	raised wheel C
294	cap nut M8	343	adjusting button C
295	slotted countersund head screws M8×25	344	protecting cover of the slicing knife φ248.5
296	spring washers φ8	345	slicing knife φ300-3
301	whole frame of model 300	346	cross recessed countersunk head screw M6×16
302	food stopping board of model 300	347	protecting ring of the slicing knife φ317.4
303	guiding stick of the food pressing board φ14×265	348	main axle of the slicing knife L=204
304	food pressing stick of model 300	349	belt pulley of razor blade of model φ77
		353	frame of the grinding parts of model 300
		357	food carrier 300×350

Components list

358	guiding stick of the food pressing board φ14×428	418	hexagon socket cap screws M8×35
359	slicing knife φ300-4	419	classical V-belt A650
360	main axle of the slicing knife 300A	420	electric capacitor 10μF
361	belt pulley of razor blade of model 300A	421	pan head screws with cross recessed M6×20
362	poly V-belt 440	422	joint of the plastic nut
376	fixing screw of the protecting cover of the slicing knife φ8×205	423	oil pipe φ6
377	card C	424	joint of the copper nut
381	connecting cushion of the motor	425	O-shape rubber band M16-A
382	motor 270W	426	oil lens
383	poly V-belt 420	427	three-way valve
392	base board 477×377	428	vent valve
401	automatic body 400×320	429	right angel connector
402	base 395×183	430	spring (outer diameter φ6×0.8×30)
403	reducer WPO40	431	small metal ball Sφ6.3
404	driven pulley φ85×20	432	appropriative screw M10×1×14
405	center-deviating wheel	433	copper nut M10×1×10
406	bearing S110T/K	434	copper nut M10×1×5
407	appropriative screw M8	435	hexagon socket set screws with dog point M6×20
408	swing bar L=280	436	hexagon socket set screws with dog point M6×20
409	oscillating bearing GE8C	437	small skateboard of transmission stick
410	copper set of the transmission stick	430	spring (outer diameter φ14.5×1.2×28)
411	round washers for friction grip bolts φ10	439	round washers for friction grip bolts φ10
412	appropriative screw M10	440	spring washer φ8
413	appropriative screw M8	441	quickly deal with contact keep φ6
414	base of the transmission stick	442	right angel connector M10×1
415	driving pulley of the slice motor	443	hexagon socket cap screws M6×15
416	motor 300W	444	plastic feet A
417	hexagon screw M10×35	445	hexagon socket cap screws M10×35

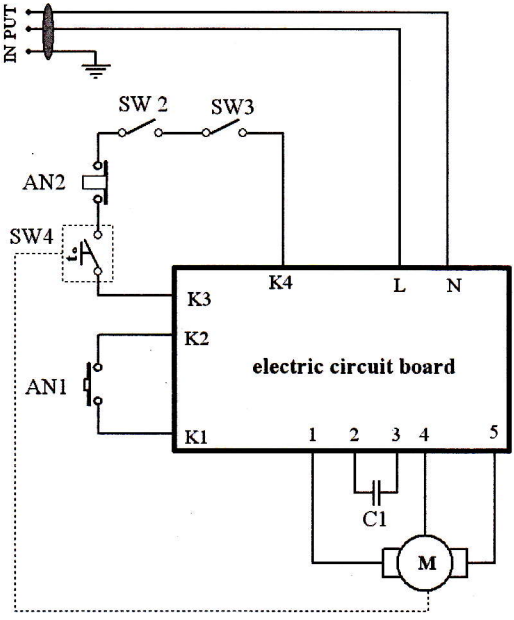
Components list

501 automatic body 480×380
502 base 475×184
504 driven pulley φ100×20
505 center-deviating wheel
508 swing bar L=340
516 motor 450W
519 classical V-belt A700
601 the big cover M6 screw
602 the support fixs the set
603 the slippery piece fixs the set
604 lock the stalk
605 from lock screw M10
606 the stalk blocks the inside of circle path with the flexibility φ23.2
607 Path inside the spring coil 18.5×1×30
608 clip fixedly
609 tiny move the switch
610 hexagon socket cap screws M3 ×15
611 loadstone
612 loadstone set
613 the magnetic field responds the switch
614 pan head screws with cross recessed M3 ×8
615 low-pressure circuit board
616 AC outlet
617 cross recessed countersunk head screw M3 × 8
618 the stainless steel takes 220 ×10
619 round head rivets φ3 × 5
620 axle of the frame of the grinding parts φ12×62
621 axle of the frame of the grinding parts φ12×74
622 axle of the frame of the grinding parts φ12×80
623 sliding part 200B-1
624 sliding part 250B3-I
625 sliding part 300B1-I
628 the stainless steel takes 260 ×10
638 the stainless steel takes 320 ×10
701 fixing screw of the protecting cover of the slicing knife φ8×210
702 food stopping board of model 250A-2
703 board base of model 250A-2
704 cover of the branch base of model 250A-2
705 card of model 250A-2
706 frame of the grinding parts of model 250A-2
707 main axle of the slicing knife L=209
708 belt pulley of razor blade of model 250A-2 φ86
709 belt pulley of the blade motor φ24
710 cross recessed countersunk head screw M5 × 10



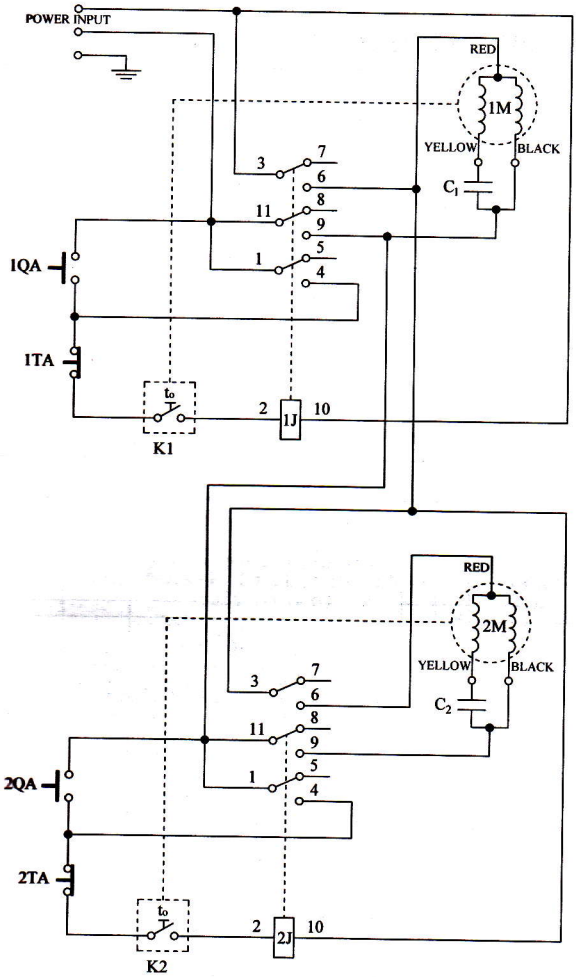
QA -----START BUTTON
TA -----STOP BUTTON
J -------- DETECTOR (JQX-13)
M --------MOTOR
C --------CAPACITOR
K1 --------HOT PROTECTOR MACHINE OF THE MOTOR

SEMIAUTOMATIC MEAT SLICERS' CIRCUIT DIAGRAM



SW2——protecting switch of the frame of the grinding parts
SW3——protecting switch of the protecting cover of the slicing knife
SW4——Electrical engineering hot protection machine
AN1——start button
AN2——stop button
M——motor
C1——starting electric capacitor

low voltage controlling circuit diagram of semiautomatic meat slicers



1QA ------START BUTTON OF THE BLADE MOTOR
1TA ------STOP BUTTON OF THE BLADE MOTOR
2QA ------START BUTTON OF THE SLICE MOTOR
2TA ------STOP BUTTON OF THE SLICE MOTOR
1J ---------DETECTOR (MK3P-1)
2J ---------DETECTOR (MK3P-1)
1M ---------MOTOR OF THE BLADE MOTOR
C_1 --------- CAPACITOR
2M ---------MAIN MOTOR OF THE SLICE MOTOR
C_2 --------- CAPACITOR
K1 ---------HOT PROTECTOR MACHINE OF THE MOTOR
K2 ---------HOT PROTECTOR MACHINE OF THE MOTOR

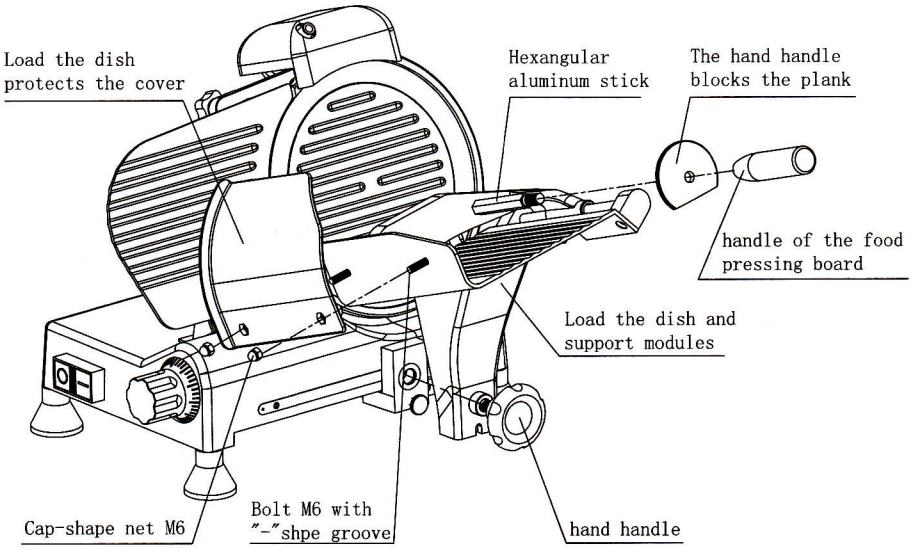
FULLY AUTOMATIC MEAT SLICERS' CIRCUIT DIAGRAM

Postscript:

WED-B200B-1 fittings list					
No.	Name/spec.	quantity	No.	Name/spec.	quantity
1	Component set of the protecting cover of the food carrier	1	4	Handle Φ30×100	1
2	Component set of the food carrier and frame	1	5	The hand handle blocks plank Φ65×5	1
3	Handle Φ60	1			
WED-B250B-1 fittings list			**WED-B300B-1 fittings list**		
No.	Name/spec.	quantity	No.	Name/spec.	quantity
1	Component set of the protecting cover of the food carrier	1	1	Component set of the protecting cover of the food carrier	1
2	Handle Φ30×100	1	2	Handle Φ30×100	1
WED-B250B-2 fittings list			**WED-B300B-2 fittings list**		
1	250 food pressing board B	1	1	300 food pressing board B	1
2	Guiding stick of the food pressing board Φ14×310	1	2	Guiding stick of the food pressing board Φ14×359	1
3	Small frame B	1	3	Small frame B	1
4	Inner hexagonal screw M6×20	2	4	Inner Hexangular screw M6×20	2
5	Handle Φ30×100	1	5	Handle Φ30×100	1
6	Inner Hexangular spanner 5	1	6	Inner Hexangular spanner 5	1

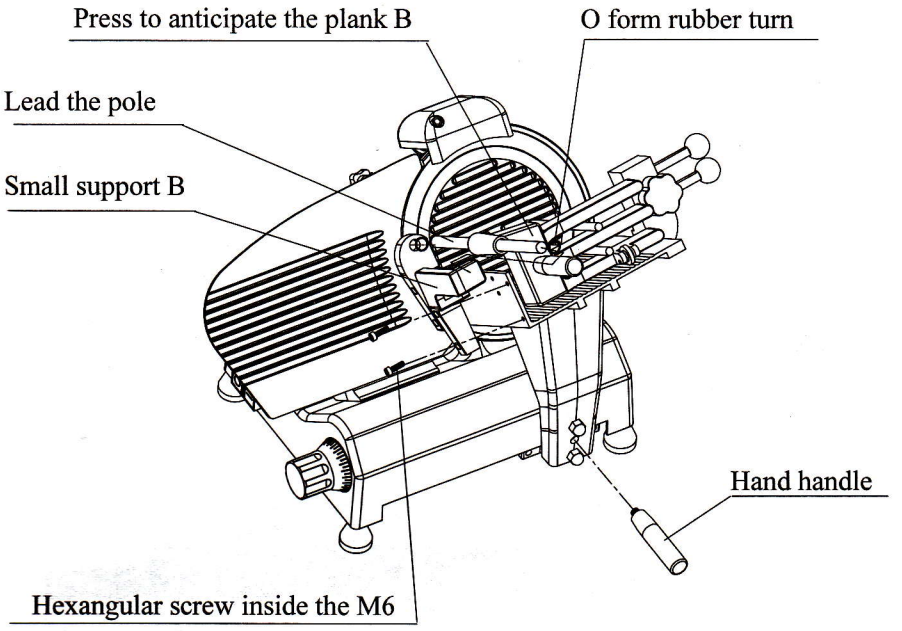
WED-B200B-2 fittings list			WED-B250B-3 fittings list		
No.	Name/spec.	quantity	No.	Name/spec.	quantity
1	Component set of the protecting cover of the food carrier	1	1	Component set of the protecting cover of the food carrier	1
2	Component set of the food carrier and frame	1	2	Component set of the food carrier and frame	1
3	Handle Φ60	1	3	Handle Φ30×100	1
WED-B250B1-I fittings list			**WED-B300B1-I fittings list**		
1	Component set of the protecting cover of the food carrier	1	1	Component set of the protecting cover of the food carrier	1
2	Handle Φ30×100	1	2	Handle Φ30×100	1
WED-B250A-1 fittings list			**WED-B250A-2 fittings list**		
1	Oil can	1	1	Oil can	1
WED-B300A-1 fittings list					
1	Oil can	1			

WED-B200B-1(WED-B250B3-I) installs the module diagram


Load the dish protects the cover
Hexangular aluminum stick
The hand handle blocks the plank
handle of the food pressing board
Load the dish and support modules
Cap-shape net M6
Bolt M6 with "-"shpe groove
hand handle

Attention: assemble the hand handle blocks the plank bottom to face to want and load the dish parallelism

The WED-B250B-2(WED-B300B-2) installs the module diagram

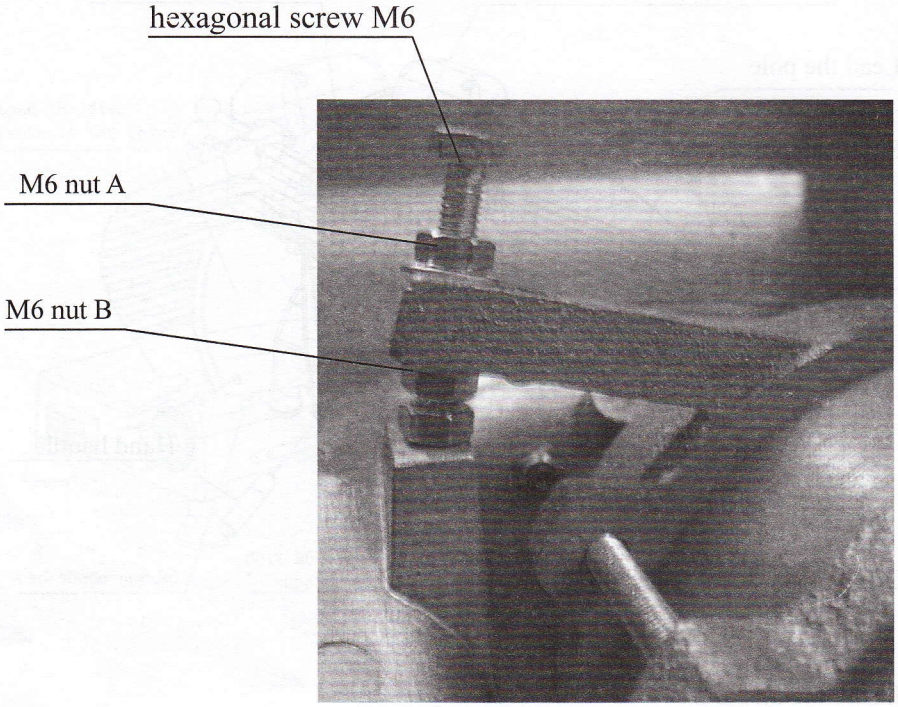


Install the method:

1.Will press to anticipate the plank B set first in leading the pole, then the both ends that a difference of two" O"s form rubber set is leading the pole;

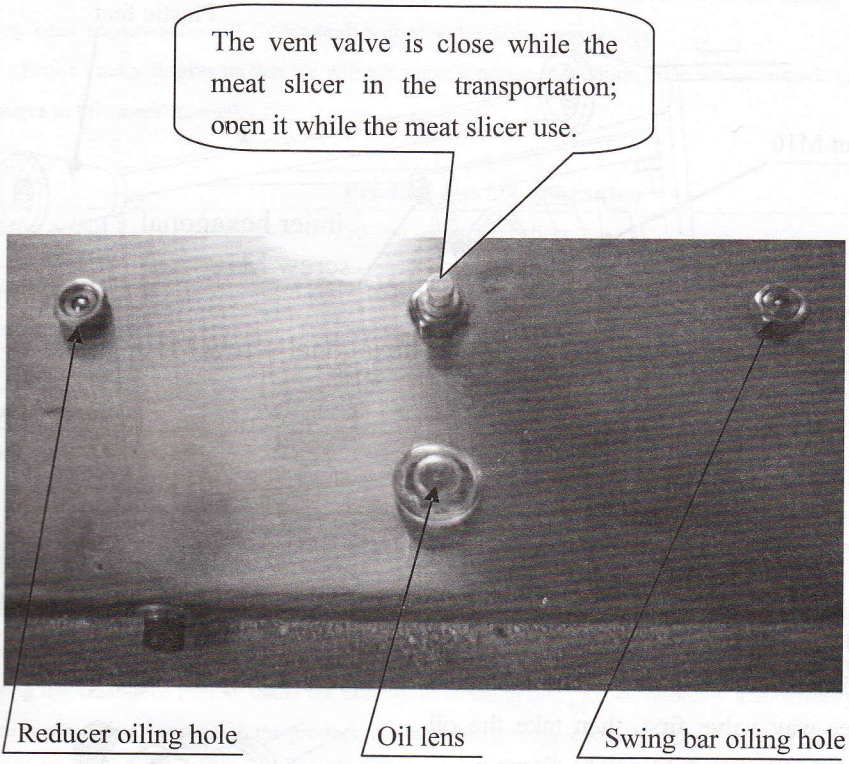
2.Will lead the both ends of the pole the set is in small support AN and the bore of the small support Bs respectively, then use the screw of M6 to fix the small support B good.

The poly V-belt adjust

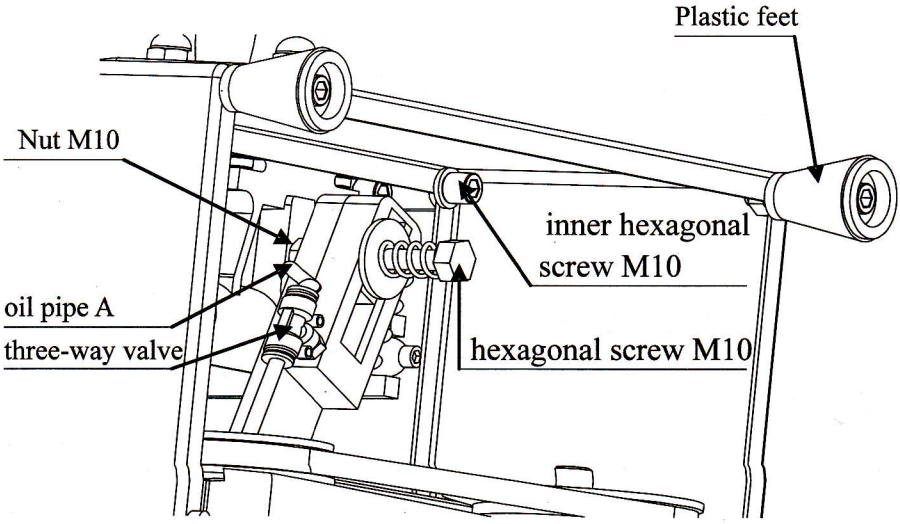


When the poly V-belt has got loose, first and upward loosen the M6 nut A, then adjust the M6 nut B upwards, until the elasticity of the poly V-belt adjust to be suitable;If the poly V-belt is too tightly, the adjustment then is contrary.

Automatic body oiling schematic diagram

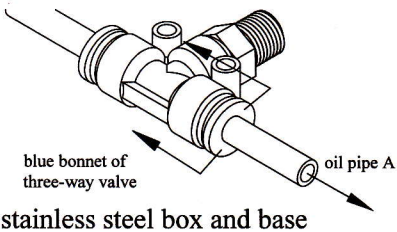

The vent valve is close while the meat slicer in the transportation; open it while the meat slicer use.
Reducer oiling hole
Oil lens
Swing bar oiling hole

Automatic stainless steel body to disassemble of method



While needing to dismantle to unload a stainless steel box, operate a step as follows:

1. Dismantle oil pipe A. The method is compress tightly the blue bonnet of three-way valve first, then take the oil pipe A to pull out, like right diagram:



2. Let the meat slicer to lie down, loosen the nut M10, then loosen the hexagonal screw M10;

3. Loosen the four plastic feet, the then loosen stainless steel box and base of the meat slicer with each other of four M10 screw, the stainless steel box can immediately dismantle.

Postscript:

The suppliers themselves undertake the following responsibilities: obey the requirements mentioned on the users' manual; all products with EC symbol should accord with the healthy and safety basic requirements of EC Standard; accord with relative regulations.

Please kindly forgive us that we will not make a notice in addition once we have made some changes to this users' manual.

Product quality guarantee

Product Name	WED-B200/250/300 series meat slicer				
Customer's Address					
Customer's Name			Tel:		
Purchase Date	(date)	(month)	(year)		
Guarantee Period	FROM (date)	(month)	(year) TO (date)	(month)	(year)
Name and Address of the purchasing Store				Tel:	

If there is any quality problem, please contact with our agents or with the suppliers directly.

Please note that this product has past strict quality testing and controlling system. It is a qualified product.

During the Guarantee Period, under the conditions of using this product normally and correctly, if there is something wrong with the product, the manufacturer agree to help repairing the product for free as the following contents state:

a. When you need to repair the product, please contact with the purchasing Store and show the Product Quality Guarantee to the store. The Product Quality Guarantee is not valid if it hasn't any records or signatures. In that case, we will not agree to help repairing the product for free.

b. During the Guarantee Period, we charge for cost only when changing the damageable parts.

c. We do not agree to repair the damageable parts (such as the slicing knife and the grinding wheel) for free.

d. Even during the Guarantee Period, we do not agree to repair the damaged product freely if its damages were caused by incorrect using, unstable voltage or irresistible disaster.